

WINEDERING AROUND ITALY

Umbria Unfiltered: Wineries, Stays & Slow Living



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Umbrian Wineries

ALTARocca

COLLE SANTA MUSTIOLA

FATTORIA DI MONTICHELLO

FONGOLI

LA MINIERA DE GALPARINO

MADREVITE

MEVANTE

MORAMI

PODERNUOVO PALAZZONE

POGGIO DEL MORO

POGGIO SANTA MARIA

POMARIO

SAIO ASSISI

SANTOIOLO

VILLA BUCHER

VINERIA DEL CARMINE

GRI SEGRETUM

PALAZZONE

TORRE DI BISENZIO

INTRODUCTION

Hello, I'm Melisa

Winedering Around Italy was born from a desire to reconnect with my Italian roots in a deeper and more meaningful way.

I wanted to create a way for others to access this side of Italy, one that feels slower, more intentional, and truly connected. Winedering Around Italy evolved from that vision into curated retreats and experiences designed around meaningful moments rather than busy itineraries. Days are shaped by long lunches at small family run wineries, conversations with producers who have dedicated their lives to their craft, quiet mornings overlooking the landscape, and evenings that unfold naturally without a rigid schedule.



At the same time, I work closely with these local producers to showcase their wines and create partnerships that allow their work to reach beyond Italy while preserving their identity and scale.

Everything I do is rooted in the same idea, creating access to something real, where wine, place, and people are experienced together in a way that feels natural and lasting.

Melisa



WHY UMBRIAN WINES ?

Tradition, authenticity and warm
hospitality

What distinguishes Umbrian grapes and Wines

Umbria is a region where wine remains deeply connected to land and tradition. Unlike more widely known regions, its identity is shaped by indigenous grape varieties and small-scale production, where each wine reflects a strong sense of place.

Sagrantino, native to Montefalco, is one of Italy’s most tannic grape varieties, known for its high polyphenol content, structure, and remarkable aging potential.

It produces deeply concentrated wines, often with notes of dark fruit, spice, and earthy undertones, traditionally used for both dry wines and the historic passito style.

Grechetto, widely planted across central Umbria, is a medium to full-bodied white grape valued for its low acidity, phenolic texture, and ability to maintain structure. It is often used in blends, particularly in Orvieto, but also shows well on its own with notes of almond, stone fruit, and herbal complexity.

Trebbiano Spoletino has seen a strong revival in recent years and is now considered one of the most distinctive white varieties in the region. Unlike other Trebbiano types, it offers higher structure, pronounced aromatics, and the ability to age, often expressing citrus, white flowers, and mineral notes.

Around Lake Trasimeno, Gamay del Trasimeno, genetically linked to Grenache, produces softer, more approachable wines with lower tannins, bright red fruit, and a balanced, medium-bodied profile.

What defines Umbrian wine is not only the grape, but the interaction between soil composition, altitude, and a slower approach to production, where wines are shaped by environment rather than scaled for volume.



GRECHETTO	TREBIANNO	SAGRANTINO
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Discovering the Umbrian Regions

AMELIA

Amelia is one of the oldest towns in Umbria, with roots dating back to pre-Roman times. Surrounded by rolling countryside and olive groves, it offers a quieter, more authentic atmosphere. The surrounding area includes small, lesser-known producers working with both local and international varieties, often focused on low-intervention approaches and limited production.

ASSISI

Assisi is known for its spiritual heritage and historic architecture, set against the slopes of Monte Subasio. The surrounding hills are home to vineyards producing both white and red wines, where altitude and soil diversity contribute to fresh, balanced expressions rooted in the territory.

BEVAGNA

Bevagna is located in the heart of the Montefalco wine area, closely connected to the production of Sagrantino. This is one of Umbria's most structured and age-worthy wines, alongside Rosso di Montefalco, offering a deeper and more concentrated expression of the region.

CASTIGLIONE DEL LAGO

Set along the shores of Lake Trasimeno, Castiglione del Lago combines water views with open countryside. The area is known for Gamay del Trasimeno, a local grape genetically linked to Grenache, producing softer, fruit-driven reds with a more approachable style.

NARNI

Narni is a historic hill town with medieval character and a more local, understated atmosphere. The surrounding countryside includes small-scale vineyards and producers, often focused on regional blends and traditional methods that reflect the agricultural roots of the area.

NOCERA UMBRA

Located in the mountains of eastern Umbria, Nocera Umbra reflects a more rural and natural side of the region. While less defined by major appellations, small producers in the area focus on artisanal methods and wines that express altitude and cooler climate conditions.

ORVIETO

Orvieto rises on a dramatic volcanic cliff and is one of Umbria's most recognized wine regions. Known for its white wines, particularly Orvieto DOC, blends of Grechetto and Trebbiano create structured, mineral-driven wines with freshness and aging potential.

PERUGIA

Perugia blends history with a more dynamic urban atmosphere, while its surroundings remain deeply connected to agriculture. Nearby wine areas, including Torgiano, are known for both red and white wines, with a balance between tradition and more modern winemaking approaches.

SPELLO

Spello is known for its refined aesthetic and proximity to some of Umbria's most important wine areas. Vineyards nearby produce a range of wines, from structured reds to fresh whites, often influenced by the varied soils and elevations of the region.

SPOLETO

Spoletto is increasingly recognized for Trebbiano Spoletino, one of Umbria's most distinctive white grapes. This variety offers structure, aromatics, and aging potential, making it one of the most exciting expressions of Umbrian white wine today.

TODI

Todi overlooks the Tiber Valley and represents a more residential and lifestyle-oriented side of Umbria. The surrounding countryside includes emerging wine production, with a mix of native and international grape varieties contributing to a growing and evolving wine scene.

TREVI

Trevi is best known for its olive oil, but its landscape also supports vineyards producing small-scale wines. The focus here remains on quality over quantity, with a strong connection to traditional agricultural practices.

ORVIETO

Altarocca

The wine

Perched on the hills of Rocca Ripesen a just outside Orvieto, Altarocca is an adults-only wine resort set amid twenty hectares of organic vineyards and olive groves, making it one of the most immersive wine destinations in Umbria.

The production

Their estate produces a well-rounded portfolio of certified organic wines, spanning sparkling wines (the Brut Rilievo and Rosé Mosaico), whites built around the local Orvieto Classico DOC tradition (Arcosesto and Albaco), a Chardonnay Umbria IGT (Bianco d'Altarocca), and reds including a Rosso Orvietano DOC (Librato) and Merlot/Cabernet blends (Lavico, Rosso d'Altarocca), a lineup that nicely showcases both native appellations and international varieties grown on Umbrian soil.

The experience

Beyond the cellar, Altarocca works well as a full stay. The Invinum restaurant covers both ends of the spectrum, a gourmet dinner option and a casual bistrot for lunch, with Umbrian dishes paired naturally with the estate's own wines and olive oil, the latter cold-pressed on-site. There's also a spa with wine and oil-based treatments, panoramic pools, a gym, and accommodation across four villas on the property. A solid choice if you want to combine serious wine exploration with a few days of genuine downtime in the Umbrian hills.

Guests can explore the winery through dedicated wine experiences, including vineyard picnics, truffle hunts, and guided tastings that pair the estate's bottles with the region's culinary traditions.



CHIUSI

Colle Santa Mustiola

The winery

Azienda Agricola Colle Santa Mustiola is a small, single-variety estate built entirely around Sangiovese, with vineyards planted on Pliocene marine soils that give the grape excellent minerality and aging potential.

The range covers four labels: Poggio ai Chiari and Vignaflavia (the latter aged in large oak barrels), the fresh rosé Kernos, a sparkling rosé Aldonem, and L'Oreus, a limited-edition cuvée from the best vintages.

The project is the work of one winemaker, Fabio Cenni, who started in the early 1990s selecting and propagating the best old Sangiovese clones from the family estate.

The experience

The cellar itself is one of the more unusual in the region: carved into natural tufa tunnels and entered through an authentic Etruscan tomb, just a short distance from the Catacombs of Santa Mustiola. Visits are by reservation and

include a vineyard walk, a tour through the underground cellar and barrel room, and a tasting with local Tuscan products.

Three tasting options are available, ranging from a classic three-wine flight to a full line-up with sparkling wine and brandy. No food or hotel facilities on site, but the Etruscan archaeology angle makes this a genuinely interesting stop beyond the wine alone.



LAKE TRASIMENO

Morami

The winery

Morami is a 240-hectare agricultural estate with 11 hectares of vineyards on the southern shore of Lake Trasimeno, tied to the same family since 1600.

The winery

Production is intentionally small, at around 30,000 bottles per year, all released under the IGT classification.

The range is fairly broad for the size –eight labels in total, including reds (Cardissa, Pratulungo, Podicerri, Renaia, Calumi, Gregis), a white (Seiblanca, a Sauvignon Blanc), and a rosé (Vicis).

The estate's location near Trasimeno gives the wines a distinctive microclimate influence, with the lake moderating temperatures in both summer and winter.



LAKE TRASIMENO - MORAMI

The experience

Beyond the cellar, the property includes eight renovated farmhouse apartments in a historic building furnished in traditional Umbrian style, with kitchen facilities available to guests.

It's a relaxed, family-run agriturismo rather than a formal wine destination — a good option if you want to combine a few nights in the Trasimeno countryside with unpretentious local winemaking and easy access to Perugia and Cortona.

Wine tastings are available on request, and wines can also be purchased and shipped directly from their online shop.



CHIUSI

Madrevite

The winery

Madrevite is a family-run estate on the western shore of Lake Trasimeno, where the hills of Umbria meet those of Tuscany. The project was founded in 2003 by Nicola Chiucchiurlo, who restored his grandfather's vineyards (some dating back to 1978), and set about building a modern winery rooted in three generations of farming tradition. The property covers 60 hectares across three hills, with 11 under vine and 5 planted with olive trees.

The production

The wine range is notably varied for a small estate: ten labels in total, covering reds (Capofoco, Glanio, Opra, Tiulla, Il Reminore), a white ('elvè), a rosé (La Bisbetica), a Syrah (Che Syrah Sarà), and further bottles rounding out the lineup — with Gamay del Trasimeno, a rare local grape variety the estate has notably championed, also featuring prominently in their production.

All wines fall under the IGT Umbria classification and are produced with a focus on sustainable farming.



CHIUSI - MADREVITE

The experience

Wine tastings are available by advance booking and include a vineyard walk, a cellar tour covering fermentation and aging, and a guided tasting paired with local products.

Tasting options range from a standard three-wine flight with a charcuterie board to a premium five-wine experience, with light lunch and dinner options available for groups.

Beyond tastings, the estate runs the Foresteria, an agri-restaurant open Thursday through Sunday serving simple, seasonal dishes built around local ingredients.

The menu features Trasimeno "Fagiolina" beans (a Slow Food Presidium product), Umbrian pecorino, and estate olive oil, paired naturally with Madrevite wines.

They also run **Picnicco**, a recurring outdoor *aperitivo* event with local food and live music at sunset over the lake. A good option if you're visiting in warmer months and want something more informal than a structured tasting.



CITTA DI CASTELLO

Miniera Di Galparino

The winery

This is a rather different kind of stop from a typical winery visit. La Miniera di Galparino is a fully certified organic agriturismo set in the northernmost tip of Umbria, in the hills of the Upper Tiber Valley, in a farmhouse dating back to 1100 that served as a Templar lookout, and later gave the property its name when it became the site of northern Umbria's first lignite mine in the 19th century.

The production

The estate produces honey, extra-virgin olive oil, and wine, but its signature product is something genuinely rare: Vinosanto da Uve Affumicate (Smoked Vino Santo), a sweet amber wine made primarily from Trebbiano-type white grapes, along with Malvasia and the near-extinct local variety Malfiore, which is dried for several months in a traditional vinsantaia room where the grapes slowly absorb smoke from wood-burning fires (a process unchanged for generations).

Since 2014, this wine has been a Slow Food Presidium, the only one of its kind in Italy ! Galparino is one of just three estates in Umbria that still cultivates the Malfiore vine. The Vinosanto is aged for a minimum of ten years in oak barrels before release.



CITTA DI CASTELLO - MINIERA DI GALPARINO

The experience

Beyond the cellar, the estate runs a restaurant serving a nightly changing tasting menu (reservation required) built entirely around seasonal, “zero-kilometre ingredients” (ancient grain flours, estate olive oil, garden vegetables, and meats from local breeders), and holds a Slow Food Snail rating as well as membership in the Slow Food Chefs' Alliance.

Accommodation is available in rooms and apartments on the property, and in summer the estate runs a Tuesday evening *apericena* in the Vinsantaia itself, with wines by the glass and local food platters.

Cooking classes in the family kitchen, available for small groups of up to four, round out the offer.

For anyone interested in food heritage and biodiversity alongside wine, this is one of the more distinctive stops in the region.



ASSISI

Saio Assisi

The winery

This is a family-run estate located just 800 meters from the Basilica of St. Francis of Assisi (UNESCO World Heritage Site), in Umbria, central Italy. The Mencarelli family manages 20 hectares of vineyards and olive groves on the slopes of Mount Subasio, producing small-batch wines and extra-virgin olive oil with a focus on craftsmanship and respect for nature. The winemaking is overseen by enologist Maurilio Chioccia.

Production

Saio produces five wines spanning reds and whites: Legenda Maior (Merlot-Cabernet, their top label), Eremo (Cabernet Franc-Sangiovese, the highest-rated in their lineup), Campo delle Grazie (a local-grape red with Sangiovese, Merlot and Alicante), Colle Asio (white, Chardonnay-Grechetto), and Colderba (a lighter white blend). They also produce a cold-pressed extra-virgin olive oil from Moraiolo, Leccino, and Frantoio olives.

The experience

SAIO offers guided tastings, vineyard picnics, sunset aperitifs, and a teaching farm for families. Tasting packages pair five wines with local products — Umbrian flatbread, Pecorino, cured meats, estate olive oil, and grape jam. All experiences end with a walk through the vines to a panoramic terrace overlooking Assisi.



ASSISI - SAIO ASSISI

What guests say

Visitors praise the quality of the wines, the warmth of the staff and the stunning views of Assisi from the vineyard. The picnic experience is a recurring highlight, and many guests leave with bottles to take home.



MONTEFALCO

Fongoli

The winery

The winery Fongoli is a historic family-run estate in the heart of Montefalco, one of Umbria's most important wine regions. The estate was founded in the early 1900s by Decio Fongoli on the hill of San Marco, at the center of Montefalco's winemaking zone. Over the decades, the winery has remained in family hands, with later generations preserving traditional methods while gradually modernizing production. Today the property extends across around 35 hectares, including vineyards, olive groves, woodland, meadows, and truffle land, and is managed according to biodynamic principles.

Production

Fongoli is especially known for its traditional and natural approach to winemaking, using only estate-grown grapes, indigenous yeasts, and aging many wines in large oak casks. The range focuses on local Umbrian varieties and appellations, with labels including Rosso di Montefalco, Montefalco Sagrantino, Sagrantino Passito, Grechetto, Trebbiano Spoletino, and special selections such as Fracanton and Laetitia. Their wines are highly regarded by visitors looking for authentic Montefalco expressions and artisanal production.



MONTEFALCO- FONGOLI

The experience

Visits are available by advance reservation from Monday to Saturday and usually include a walk through the vineyards, a tour of the historic barrel cellar, and an explanation of the family's philosophy and winemaking heritage. During harvest season, guests may also visit the fermentation room where spontaneous fermentations take place in open vats.

Tasting options are particularly varied, ranging from focused white or red wine tastings to complete portfolio tastings and premium vertical experiences of older vintages. Some experiences include pairings with local cheeses, Umbrian specialties, estate honey, olive oil, and traditional products.



TERNI

Santoiolo

The winery

This is a small family-run estate set on a panoramic hilltop near Narni, in southern Umbria, close to the Lazio border and around one hour from Rome. Founded in 2003, the project combines viticulture, hospitality, and rural tradition in a peaceful countryside setting. The cellar is built directly into the hillside, with only stone arches and a portico visible from outside, allowing the wines to age naturally within the earth while preserving the character of the terroir. The estate is known for its intimate atmosphere and hands-on family management, with every stage of production personally supervised from vineyard to bottle.

Production

Santoiolo Cantina e Agriturismo focuses on small-scale artisanal wines made from both international and Mediterranean grape varieties. The range includes Pratalia, a fresh Vermentino-based white, and Pratalia in Anfora, aged in amphora for added texture and complexity. Their flagship red, Santoiolo, is a blend of Cabernet Sauvignon, Merlot, and Syrah, while single-varietal bottlings of Alicante, Malbec, Syrah, and Merlot complete the portfolio. Annual production is



approximately 20,000 bottles, with a style that balances modern precision and traditional craftsmanship.

The experience

Visits are available by reservation and are designed as relaxed, personal experiences rather than formal large-scale tours. Tastings often take place on the panoramic porch overlooking the Umbrian countryside and include guided explanations of the winery's history, vineyards, and production methods. Options range from simple wine flights to pairings with local cheeses, cured meats, and regional dishes.

Beyond standard tastings, Santoiolo Cantina e Agriturismo also offers more original countryside experiences, including wine tastings paired with meals and alpaca encounters on the estate. For travelers seeking a quiet, authentic winery visit with warm

TERNI - SANTOIOLO

hospitality and scenic views, it is one of the most charming boutique options in southern Umbria.



SIENA

Podernuovo a Palazzone

The winery

This winery is a prestigious family-owned estate located in San Casciano dei Bagni, at the southern edge of Tuscany where the region meets Umbria and Lazio. Created by Giovanni Bulgari, a member of the renowned Bulgari family, the project was born from a passion for excellence, sustainability, and the desire to unlock the potential of this still unspoiled terroir. The estate covers 26 hectares of vineyards planted at over 300 meters above sea level, with soils rich in clay, limestone, sandstone, and marine fossils.

Production

Podernuovo a Palazzone focuses on elegant, terroir-driven wines made from both native and international grape varieties. Main plantings include Sangiovese, Montepulciano, Cabernet Franc, Cabernet Sauvignon, Merlot, Chardonnay, and Grechetto. The portfolio includes Nicoleo (white blend), Aliki (rosé), Therra (red blend), Argirio (Cabernet Franc), Sotirio (single-vineyard Sangiovese grand cru), and G33, a special prestige cuvée aged in French oak. Production is guided by a philosophy of balance, finesse, and deep respect for the land.

The experience

Wine visits are available by



SIENA - PODERNUOVO A PALAZZONE

reservation and are centered around discovering the estate's vineyards, architecture, and cellar. Guests can enjoy guided walks through the vines, tours of the striking modern winery, and tastings overlooking the valley. Experiences generally range from a Classic Experience to more exclusive premium options, with curated wine flights and tailored hospitality.

Beyond tastings, the estate is especially known for its remarkable sustainable winery design. Built largely inside the hillside by Alvisi Kirimoto & Partners, the cellar uses geothermal energy, solar panels, thick insulated walls, and low-impact architecture to reduce emissions and blend naturally into the Tuscan landscape. For visitors seeking a refined, modern, and luxury-driven winery experience with strong environmental values, Podernuovo a Palazzone is one of southern Tuscany's most distinctive destinations.



TERNI

Fattoria Di Monticello

The winery

This is a family-owned estate set among the rolling green hills of San Venanzo, in central Umbria, halfway between the provinces of Terni and Perugia. The project was created by the Scassini family, who have been active in agriculture and livestock farming since 1948, later expanding into wine production in 2009. Today the estate includes around 500 hectares of farmland, with approximately 20 hectares under vine, alongside olive groves, cereals, and livestock, reflecting a broad rural farming tradition deeply rooted in the Umbrian countryside.

Production

Fattoria di Monticello combines traditional farming values with modern winemaking technology and a bio-sustainable approach in the vineyards. The winery is particularly known for Grechetto and Pinot Nero, while also producing Pinot Grigio, Cabernet Sauvignon, and other varieties that have adapted well to the volcanic, mineral-rich soils and high-altitude conditions of the area. Labels include Ginestrello (Grechetto), Ponetro (Pinot Nero), Marièl (Pinot Grigio), Salomone (Cabernet Sauvignon), alongside white and red Umbria IGT wines.

The experience



Visits are available by reservation and generally include a guided winery tour, vineyard views, and tastings of estate wines. Experiences often range from three-wine to five-wine tastings, paired with local products and traditional Umbrian specialties. The estate also offers cooking classes, agricultural tours, and opportunities to explore the wider farm, making the visit broader than a standard cellar experience.

Beyond tastings, Fattoria di Monticello also operates an agriturismo in a restored country house overlooking the vineyards, where guests can stay immersed in

TERNI - FATTORIA DI MONTICHELLO

nature. Visitors consistently praise the scenic setting, warm hospitality, quality of the food, and relaxed atmosphere, with many visitors highlighting it as one of the most enjoyable rural wine experiences in Umbria. For travelers seeking wine, countryside views, and authentic farm hospitality, it is one of the region's most appealing destinations



TERNI

Villa Bucher

The winery

This winery is a boutique family-owned estate located in San Venanzo, in the green heart of Umbria. Set on a panoramic hilltop in the Middle Tiber Valley, the property enjoys sweeping views across central Italy and benefits from a privileged microclimate ideal for viticulture. The estate extends across approximately 65 hectares, with around 6.5 hectares planted to vines, and sits at about 450 meters above sea level. Originally purchased by Hans Bucher around 25 years ago, the winery is now led by the next generation, with Oliver Bucher continuing the family vision while modernizing the cellar and hospitality spaces.

Production

Villa Bucher focuses on handcrafted, small-scale wines made from hand-harvested grapes vinified separately to preserve varietal character. The volcanic soils of San Venanzo are central to the winery's identity, giving freshness, structure, and mineral tension to the wines. The range includes reds based on Merlot and Cabernet Franc, a barrel-aged Chardonnay, a rosé called Rosado, the more recent Rosso Vulcano, and a quality sparkling rosé. Production emphasizes elegance, longevity, and a polished international style while



remaining rooted in Umbrian terroir.

The experience

Visits are available by advance reservation and are centered around intimate, private tastings. Guests are welcomed in the estate's Degosteria, an elegant glass pavilion set among the vineyards with a large terrace and open countryside views. Standard tastings include four current-release wines paired with a charcuterie board, creating a relaxed but refined setting for discovering the estate. The venue is also used for private celebrations and corporate events.

TERNI - VILLA BUCHER

Beyond tastings, Villa Bucher is especially appreciated for its scenic setting, stylish hospitality, and exclusive atmosphere. The combination of volcanic terroir, panoramic views, and modern design makes it one of the more distinctive boutique winery visits in inland Umbria. For travelers seeking a polished and peaceful wine experience away from the busier tourist routes, Villa Bucher is a standout option.



CHIUSI

Poggio Santa Maria

The winery

This is a contemporary family-owned estate located on the hills between Castiglione del Lago and Montepulciano, in the borderland where Umbria meets Tuscany. Founded by Massimiliano Marchetti, the project was developed over a decade before officially opening its doors in 2021, combining modern architecture, sustainable farming, and a strong connection to family heritage. The property extends across around 30 hectares of vineyards, olive groves, and arable land, positioned at one of the highest points of the municipality with open views over Lake Chiusi and the surrounding countryside.

Production

The wine range reflects both territorial identity and personal storytelling, with labels named after family members and local landmarks. Current production includes reds such as Tresa, Montelungo, and Michelina, together with the white MM78 and the rosé SB83. Main grape varieties include Sangiovese, Merlot, Cabernet Sauvignon, Vermentino, and Chardonnay, allowing the estate to produce a balanced portfolio of fresh whites, structured reds, and elegant rosés. Alongside wine, the estate also produces DOP olive oil and organic grains.



The experience

Wine tastings are available by reservation and are designed around the estate's modern cellar and panoramic setting. Visits generally include a guided introduction to the winery, a walk through the production areas, and seated tastings overlooking the lake and vineyards. Experiences range from introductory tastings to more complete food-and-wine pairings featuring bruschetta and local specialties.

CHIUSI - POGGIO SANTA MARIA

Beyond tastings, the estate also offers an agriturismo with apartments a short walk from the cellar, as well as spaces for private events, weddings, and celebrations. With its clean contemporary style, scenic location, and broad hospitality offer, Poggio Santa Maria stands out as one of the newer and more polished wine destinations in the Lake Trasimeno area.



BEVAGNA

Mevante

The winery

The winery Agricola Mevante is a family-run estate located on the hills of Bevagna, in the heart of the Montefalco wine area of Umbria. Created by siblings Antonella and Paolo Presciutti, the project grew from a long-standing passion for wine into a full professional venture rooted in their Umbrian origins. The name combines Mevania, the ancient Roman name of Bevagna, and Levante, referring to the east-facing vineyards that greet the rising sun. The estate includes around 10 hectares of contiguous land in a privileged hillside position surrounded by vineyards and olive groves.

Production

Agricola Mevante focuses on wines that express the identity of Umbria through both indigenous and regional grape varieties. Annual production is approximately 60,000 bottles, with labels including Montefalco Sagrantino DOCG, Montefalco Rosso DOC, Grechetto DOC, Trebbiano Spoletino, rosé wines, and the white Birbantéo. The cellar is built on two levels to allow gravity-flow winemaking, helping preserve aromas and fruit purity while reducing mechanical intervention. Underground aging rooms naturally regulate temperature and humidity for slow maturation.



The experience

Wine tastings are available by reservation and usually combine guided cellar visits with seated tastings in the countryside setting. Experiences often include pairings with estate olive oil, local cured meats, cheeses, and traditional Umbrian dishes served in the on-site bistro. The property has become particularly appreciated for combining winery visits with a more complete food-and-wine experience.

BEVAGNA - MEVANTE

Beyond tastings, the estate's restaurant has received very positive visitor feedback, with guests highlighting the quality of the cuisine, panoramic glass-walled dining room, warm hospitality, and the chance to enjoy the winery's own wines and products in one setting. The combination of cellar, bistro, and scenic location makes Agricola Mevante one of the more polished contemporary wine stops in the Bevagna area.



PIEGARO

Pomario

The winery

The winery Pomario Cantina is a family-owned organic estate located in the hills of Piegara, on the border between Umbria and Tuscany. Owned by the Spalletti Trivelli family, the project was created around a rare and unspoiled agricultural ecosystem where vineyards, olive groves, forest, and historic farmland coexist in natural balance. The wider property extends across roughly 230 hectares, while vineyards are planted at around 500 meters above sea level, benefiting from strong ventilation, marked day-night temperature shifts, and bright hillside exposure. Environmental sustainability has shaped the estate from the beginning, including the construction of a modern low-impact winery integrated into the landscape.

Production

Pomario focuses on certified organic wines and estate olive oil, with a style centered on freshness, elegance, and territorial identity. Around 9 hectares of vineyards are planted with varieties including Sangiovese, Trebbiano, Malvasia, Grechetto, Sauvignon Blanc, Riesling, Merlot, Ciliegiolo, Colorino, Alicante, and other native grapes. The portfolio includes labels such as Sariano (red), Arale (white), rosé wines, and the dessert wine Muffato delle



PIEGARO - POMARIO

Streghe, produced from noble rot grapes. Winemaking combines stainless steel precision with underground barrel aging in barriques, tonneaux, and large oak casks.

The experience

Visits are available by reservation and usually include a guided winery tour, walks through the vineyards and olive groves, and tastings in a scenic countryside setting. Experiences may combine wine flights with estate olive oil, local products, or cooking classes, making the visit broader than a standard cellar stop. Guests frequently mention the peaceful atmosphere, attentive hospitality, and the beauty of the surroundings.

Beyond tastings, the estate is also appreciated as a venue for private events and immersive rural stays, with the surrounding woodland and panoramic terraces adding to the sense of retreat. The combination of organic farming, elegant wines, and a refined natural setting makes Pomario one of the most distinctive wine estates in western Umbria.



LA BRUNA

Vineria Del Carmine

The winery

This is a boutique estate located in La Bruna, just outside Perugia, in one of the most scenic valleys of central Umbria. Part of the wider Chiesa del Carmine property, the project combines vineyards, restored historic farm buildings, and countryside hospitality in a peaceful rural setting. The estate has been carefully developed around traditional Umbrian architecture, with vineyards surrounded by woodland and rolling hills that give the property a secluded and elegant atmosphere.

Production

Vineria Del Carmine focuses on small-scale wines produced from varieties well suited to the local hillsides, including Trebbiano Spoletino, Sangiovese, Sagrantino, Merlot, and Cabernet Sauvignon. The estate has become particularly known for reviving local white grape traditions while also producing structured reds that reflect the warmer inland Umbrian climate. Wines are complemented by estate olive oil and seasonal truffle products, all of which form part of the broader agricultural identity of the property.

The experience

Wine tastings are available by reservation and are among the most



LA BRUNA - VINERIA DEL CARMINE

highly rated in the Perugia area. Visits usually include a guided tasting paired with local delicacies, together with the opportunity to walk through the vineyards before or after the tasting. Guests can also arrange wine shipping, and the estate organizes seasonal truffle hunting experiences for those wanting something beyond a standard cellar visit.

Beyond tastings, the restored sixteenth-century buildings are also used for private events, celebrations, and countryside stays, with panoramic terraces overlooking the valley. Tripadvisor reviews consistently praise the quality of the wines, professional yet warm hospitality, and the food pairings, with many guests describing it as a highlight of their time in Umbria.



COLAZZONE

Agri Segretum

The winery

This is a boutique family-run estate located in the hills of Collazzone, between Perugia and Todi, in the central Tiber Valley of Umbria. Founded by Lorenzo De Monaco and Eileen Holland, the project began in the early 2000s with the aim of restoring traditional agriculture and producing authentic wines rooted in local varieties. The estate extends across roughly 70–80 hectares, including vineyards, olive groves, woodland, and farmland, with around 7.5 hectares under vine at an altitude of approximately 300 meters. Organic farming has been central to the estate since its foundation.

The production

Agri Segretum focuses on small-scale artisanal wines made entirely by hand, from vineyard work to harvest and cellar operations. Fermentations rely on indigenous yeasts, and intervention is kept intentionally low to preserve purity and place. The range centers on Umbrian varieties such as Sangiovese, Sagrantino, Colorino, Malvasia Nera, and Grechetto, with labels including Pottarello, Marmocchio, Freghino, Cinino (still and sparkling rosé/white styles), Cru HTH, and the sweet Santino Passito. The wines are part of the growing Todi DOC movement and reflect a natural, terroir-driven identity.



COLAZZONE - AGRI SEGRETUM

The experience

Visits are available by reservation and are designed as intimate countryside tastings rather than formal commercial tours. Guests are welcomed to sample four wines accompanied by seasonal local products, which may include estate olive oil, cheeses, salumi, almonds, cherries, or figs depending on the time of year. Tastings usually take place in a peaceful rural setting overlooking the surrounding hills.

Beyond tastings, the estate also offers villa accommodation through La Segreta, allowing guests to stay among the vineyards and olive groves. The combination of handcrafted wines, organic farming, warm hospitality, and an unspoiled Umbrian setting makes Agri Segretum one of the more characterful boutique wine experiences in the Todi area.



ORVIETO

Palazzone

The winery

This is a historic family-owned estate located in the hills of Rocca Ripesena, just outside Orvieto, one of Umbria's most important white wine zones. The property was acquired in the late 1960s by Angelo Dubini and Maria Locatelli, who recognized the exceptional potential of the area's volcanic and sedimentary soils. What began as a rural farmstead gradually evolved into one of the benchmark wineries of Orvieto, now managed by the third generation of the family. The estate includes vineyards with panoramic views toward the Orvieto cliff and surrounding countryside.

The production

Palazzone is especially known for elevating the reputation of Orvieto Classico through precise, terroir-driven white wines. The portfolio includes labels such as Campo del Guardiano, one of the area's most respected single-vineyard whites, together with Terre Vineate, Dubini, structured reds, and the rare sweet wine Muffa Nobile, produced from noble rot grapes. Another distinctive bottling is Musco, traditionally aged in ancient underground caves. Production combines respect for local tradition with modern cellar precision, focusing on freshness, longevity, and strong varietal identity.



ORVIETO - PALAZZONE

The experience

Visits are available by reservation and generally include a guided tour of the winery, vineyard surroundings, and tastings of current releases. One of the most distinctive parts of the experience is access to the historic underground caves where some wines, including Musco, are aged. Tasting options may also include lunch pairings with local cuisine served overlooking the Orvieto landscape.

Beyond tastings, guests consistently praise the warmth of the hospitality, the beauty of the estate, and the quality of the food pairings. Reviews frequently highlight the knowledgeable staff, generous tastings, and the combination of historical atmosphere with polished service, making Palazzone one of the most complete winery visits in the Orvieto area.



ALLERONA

Torre Di Bisenzio

The winery

This is a family-owned organic estate located in the hills of Allerona, in southwestern Umbria near the borders of Tuscany and Lazio. Centered around a restored medieval tower dating back to the thirteenth century, the project combines historic architecture, vineyards, olive groves, and countryside hospitality within a large private agricultural property of around 175 hectares. The estate has been carefully redeveloped by its current owners, blending Umbrian rural heritage with contemporary winemaking and hospitality standards.

The production

Torre di Bisenzio focuses on certified organic and biodynamic wines made exclusively from hand-harvested estate fruit. The vineyards sit between 460 and 580 meters above sea level, on ancient marine soils rich in clay, gravel, sand, and fossil limestone, which contribute freshness and structure to the wines. Main grape varieties include Sangiovese, Grechetto, Sauvignon Blanc, Pinot Nero, Cabernet Franc, Cabernet Sauvignon, Merlot, Syrah, and Canaiolo. The range includes



ALLERONA - TORRE DI BISENZIO

labels such as Sarnero, Bisenzio Rosé, Brut Nature, Ambris, Family Reserve, and varietal bottlings. Winemaking combines amphorae, stainless steel tanks, and French oak aging.

The experience

Visits are available by reservation and center on tailored food-and-wine experiences in the estate's modern tasting room and panoramic grounds. Tastings generally include guided flights of current wines paired with seasonal local products, while more immersive options may include blending sessions, private lunches, or estate dining experiences. Guests frequently highlight the personalized hospitality and relaxed pace of the visit.

Beyond tastings, the estate also offers two private villas with pools, landscaped gardens, and sweeping countryside views, making it both a winery and luxury rural retreat. The combination of historic character, modern comfort, and ambitious wine production has made Torre Bisenzio one of the most distinctive contemporary estates in the Orvieto-Allerona area.



THANK YOU FOR EXPLORING UMBRIA WITH ME!

I truly hope this guide helped you discover some of the most special wineries, landscapes, and hidden corners of Umbria. Every place included here was carefully selected through personal visits, conversations, tastings, and real on-the-ground experience — with the idea of sharing only destinations genuinely worth your time.

Umbria is one of those regions that reveals itself slowly: through long lunches, family-run estates, quiet roads, and unforgettable glasses of wine. My hope is that this guide helps you experience it in the best possible way.

WANT A TAILOR-MADE TRIP?

If you'd like a fully personalized itinerary — including winery bookings, private drivers, boutique hotels, restaurants, and unique local experiences — I'd be happy to help design it for you. Start planning here:

<https://www.winederingitaly.com/free-trip-planner>